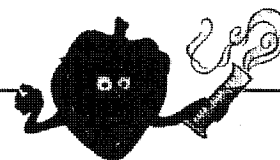


California Custom Fruits and Flavors, Inc.



August 12, 2005

Arthur Neal, Director, Program Administration
National Organic Program
USDA-AMS—TMP-NOP
1400 Independence Ave., SW., Room 4008-So
Ag Stop 0268
Washington, DC 20250

To Whom It May Concern:

The following comments are in reference to USDA, Agricultural Marketing Service Docket Number TM-04-07 concerning 7 CFR Part 205, National Organic Program Sunset Review process.

California Custom Fruits & Flavors, Inc. thanks the United States Department of Agriculture and the National Organic Standards Board for the opportunity to comment on the Sunset Review of the 2002 National List. We support the list as published, and would like to especially support the following materials:

Name of Substance	National List Section	Use	Annotation
Low methoxy pectin	205.605(b)	Stabilizer	None
Locust bean gum	205.606(b)	Stabilizer	Water extracted only
Annatto	205.605(a)	Natural color	Non-synthetic sources only
Turmeric	205.605(a)	Natural color	Non-synthetic sources only
Red cabbage	205.605(a)	Natural color	Non-synthetic sources only
Elderberry juice concentrate	205.605(a)	Natural color	Non-synthetic sources only
Natural flavors	205.605(a)	Flavor	Non-synthetic sources only and must not be produced using synthetic solvents and carrier systems or any artificial preservatives
Citric acid	205.605(b)	Acidifier	Produced by microbial fermentation of carbohydrate substance
Ascorbic acid	205.605(b)	Acidifier	None
Sodium citrate	205.605(b)	pH control	None
Rice starch	205.606 (a)	Stabilizer	Native
Vitamin premix	205.605(b)	Nutritional fortification	None
Strawberry juice concentrate	205.605(a)	Flavor	Non-synthetic sources only and must not be produced using synthetic solvents and carrier systems or any artificial preservatives

Sincerely,

Michael Mulhausen
President

Cc Rima Jauregui